

# POINT ROYAL

## EVENT MENU

### OPTION ONE

40 Per Person  
Three courses, served for the table

#### FIRST COURSE

**Swank Farm Baby Gem Caesar**  
*Parmigiano Reggiano, Hand Torn Croutons,  
White Anchovy*

**Hamachi Crudo**  
*Lemon, Olive Oil, Granny Smith Apple,  
Crispy Shallots*

#### MAIN COURSE

**Grilled Ora King Salmon**  
*Garlic-Parsley Vinaigrette,  
Charred Lemon*

**Roasted Organic Heritage Chicken**  
*Tarragon Chimichurri, Watercress*

#### SIDES

**Crispy Brussels Sprouts**  
*Mustard Crème Fraiche, Green Apple*

**Parmigiano Crusted Potatoes**  
*Rosemary, Sea Salt*

#### DESSERT

**Chocolate Budino**  
*Dark Chocolate, Hazelnut Praline, Coco Nibs,  
Cinnamon Ice Cream*

### OPTION TWO

55 Per Person  
Three courses, served for the table

#### FIRST COURSE

**Squash & Wild Arugula**  
*Pumpkin Seed Dukkah,  
Carrot-Cardamom Yogurt*

**Yellowfin Tuna Tartare**  
*Avocado, Chili-Sesame Seed Vinaigrette*

#### MAIN COURSE

**Seared Maine Diver Scallops**  
*Turnip, Fennel, Smoked Fish Chowder*

**Roasted Organic Heritage Chicken**  
*Tarragon Chimichurri, Watercress*

**Grilled Skirt Steak**  
*Aged Balsamic, Olive Oil, Watercress*

#### SIDES

**Braised Local Greens**  
*Calabrian Chili, Garlic, Lemon*

**Parmigiano Crusted Potatoes**  
*Rosemary, Sea Salt*

#### DESSERT

**Chocolate Budino**  
*Dark Chocolate, Hazelnut Praline, Coco Nibs,  
Cinnamon Ice Cream*

**Strawberry Shortcake**  
*Glazed Strawberries, Whipped Crème Fraîche*

### OPTION THREE

70 Per Person  
Four courses, served for the table

#### FIRST COURSE

**Swank Farm Baby Gem Caesar**  
*Parmigiano Reggiano, Hand Torn Croutons,  
White Anchovy*

**Warm Baby Artichokes**  
*Goat Cheese, Toasted Hazelnuts,  
Black Garlic, Bacon Vinaigrette*

**Grilled Spanish Octopus**  
*Pickled Fresno Chili, Celery, Fennel,  
Mint, Basil, Roasted Garlic Yogurt*

#### MAIN COURSE

**Grilled Northern Red Snapper**  
*Garlic-Parsley Vinaigrette,  
Charred Lemon*

**Seared Maine Diver Scallops**  
*Turnip, Fennel, Smoked Fish Chowder*

**Pomegranate Glazed Short Rib**  
*Watercress & Heirloom Carrot Salad,  
Swank Farms Pickled Vegetables*

#### SIDES

**Braised Local Greens**  
*Calabrian Chili, Garlic, Lemon*

**Parmigiano Crusted Potatoes**  
*Rosemary, Sea Salt*

**Crispy Brussels Sprouts**  
*Mustard Crème Fraiche, Green Apple*

#### DESSERT

**Chocolate Budino**  
*Dark Chocolate, Hazelnut Praline, Coco Nibs,  
Cinnamon Ice Cream*

**Strawberry Shortcake**  
*Glazed Strawberries, Whipped Crème Fraîche*



All Prices are subject to applicable sales tax and an additional 21% Gratuity.  
Due to our Culinary team's commitment to seasonality and sustainability, all menu items are subject to change.

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## EVENT MENU

### RAW BAR ENHANCEMENTS

PRICED PER EACH SELECTION

<b>East/West Coast Oysters, 12 pc.</b> <i>Mignonette, Lemons, Saltines, Cocktail Sauce</i>	42.00
<b> Littleneck Clams, 12 pc.</b> <i>Mignonette, Lemons, Saltines, Cocktail Sauce</i>	30.00
<b> Florida Pink Shrimp Cocktail (12 pc)</b> <i>Cocktail Sauce, Lemons</i>	36.00
<b> Alaskan King Crab, 12 oz.</b> <i>Remoulade, Lemons</i>	32.00
<b> The Hollywood Platter</b> <i>6 Oysters, 6 Clams, 3 Pink Shrimp Cocktail</i>	49.00
<b> The Diplomat Platter</b> <i>6 Oysters, 6 Clams, 6 oz. Alaskan King Crab, 3 Pink Shrimp, 1/2 Maine Lobster</i>	69.00
<b> The Point Royal Tower</b> <i>6 Oysters, 6 Clams, 3 Stone Crab Claws, 6 Pink Shrimp, Whole Maine Lobster, 12 oz. Alaskan King Crab</i>	155.00

### HAND-PASSED CANAPÉS

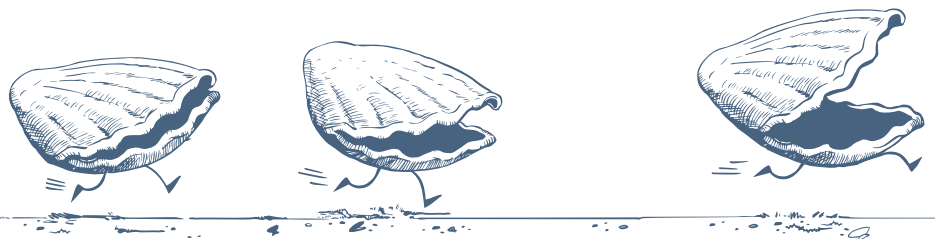
PRICED PER PIECE

#### HOT

<b>Crab Croquettes</b> <i>Comeback Sauce</i>	3.00
<b>Fried Oysters</b> <i>White BBQ, Dill Pickles</i>	3.00
<b>Mini Lobster Roll</b> <i>Butter Poached Lobster, Coleman's Mustard</i>	8.00
<b>Mini PR Ugly Burger</b> <i>Aged American Cheese, Lettuce, Pickles, Remoulade</i>	6.00
<b>Mini Oyster Po' Boy</b> <i>Lettuce, Pickles, Jalapeño Mayo</i>	7.00
<b>Grilled Florida Pink Shrimp</b> <i>Saffron Aioli, Espelette Chili</i>	4.00
<b>Skirt Steak Brochettes</b> <i>Aged Balsamic, Olive Oil</i>	5.00
<b>Chicken Brochettes</b> <i>Tarragon Chimichurri</i>	3.00
<b>King Salmon Brochettes</b> <i>Honey-Grain Mustard Glaze</i>	4.00

#### COLD

<b>Oysters on the Half Shell</b> <i>Fennel-Chili Mignonette</i>	3.50
<b>Florida Pink Shrimp Cocktail</b>	3.00
<b>King Salmon Ceviche</b> <i>Lime, Olive Oil, Scallion, Tomato</i>	5.00
<b>Tuna Tartare</b> <i>Avocado, Chili Vinaigrette, Sesame Cracker</i>	5.00
<b>Steak Tartare</b> <i>Tarragon Aioli, Crispy Shallots</i>	6.00
<b>Maine Lobster Salad</b> <i>Green Grapes, Lemon, Chives</i>	6.00
<b>Smoked Salmon Chip</b> <i>Capers, Red Onion, Whipped Crème Fraîche</i>	5.00
<b>Roasted Red Pepper Confit</b> <i>Goat Cheese, Thyme, Crostini</i>	4.00
<b>Marinated Organic Vegetables</b> <i>Red Quinoa, Mustard Vinaigrette</i>	3.00



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